

Christmas

PARTY MENU

- Starters -

Roasted root vegetable soup (vg)
chive oil, baguette

Ham hock terrine
rocket, celeriac remoulade, oatcakes, pickles

Wild mushrooms on toasted sourdough (v)
spinach, grana padano

Smoked mackerel and salmon mousse
lemon and dill butter, lilliput capers, crusty bread

- Mains -

Roast turkey crown
beef tallow potatoes, parsnip purée, braised red cabbage, carrots, pigs in blankets, sausage stuffing, gravy

8oz aged sirloin steak (£3 supplement) MR*
portobello mushrooms, roasted vine tomato, thick-cut chips, peppercorn sauce
*Sirloin steak is cooked medium rare unless otherwise stipulated on the pre-order form

Pan fried sea bream
baked new potatoes, green vegetables, sauce vierge

Vegan strudel
roasted mediterranean vegetarian, chickpeas, napoli sauce

- Desserts -

Christmas pudding, brandy sauce, cherries
Burnt basque cheesecake, mixed berry compôte, honeycomb
Lemon tart, coconut ice-cream (vg)
Chocolate delice, pistachios, cherries, raspberry sorbet

Monday to Wednesday 2 Courses - £29 / 3 Courses - £34

Thursday to Saturday 2 Courses - £31 / 3 Courses - £36



THE CHAPTER HOUSE

- minimum 6 people for the festive party menu
- a deposit of £10 per person is required at the time of making the booking
- confirmation of numbers and pre-order required 14 days prior to function at which point the deposit becomes non-refundable
- a 10% service charge is levied on all Christmas bookings
- ALL menu items can be gluten free on request - please advise of any allergies or dietary requirements in writing on the pre-order form
- all communication regarding your party is to be made via e-mail on info@thechapterhouseuk.com